



LOCAL OYSTERS

Rotating Local Oyster Selection  
Minimum 6 per order | \$3.95 each  
*Champagne Mignonette*  
*Kimchee Puree*  
*Cocktail Sauce*

SALADS + SOUPS

HOUSE CAESAR - 16  
*Hearts of Romaine, White Anchovies,  
Fried Parmesan Crouton*

BIBB & BLUE - 22  
*Bibb Lettuce, Cherry Tomatoes,  
Gorgonzola Cheese, Bacon Lardons (GF)*

STRAWBERRY FIELDS - 19  
*Arugula, Cashews, Goat Cheese,  
Orange-Honey Vin (GF)*

ARCADIA GREEN SALAD - 15  
*Radish, Red Onion, Cherry Tomatoes,  
EVOO, Balsamic Vinegar (GF/DF)*

WARM SPINACH SALAD - 19  
*Bacon Vinaigrette, Red Onion,  
Cherry Tomato, Hard Boiled Egg (GF/DF)*

CHOWDER - 13  
*Bacon, Scallions (GF)*

BOURBON LOBSTER BISQUE - 14  
*Lobster Creme Fraiche, Fresh Parsley*

SALAD ADD-ONS

6OZ MARINATED CHICKEN - 14  
4OZ SALMON - 14  
3 GRILLED SHRIMP - 22  
LOBSTER C&K MEAT - 28

ON THE SIDE

French Fries - 12  
*Regular | Vinegar + \$2 | Truffle + \$3*  
Moroccan Rice (GF/DF) - 15  
Three Cheese Potatoes Au Gratin (GF) - 16  
Thyme Potatoes (GF) - 15  
Roasted Turmeric Cauliflower (GF/DF)- 15  
Roasted Bourbon Butter Carrots (GF) - 15  
Asian Green Beans (DF) - 16  
Scallion Pancakes (DF) - 15  
Steakhouse Fried Rice (DF) - 19

SMALLER + SHAREABLE

FILET MIGNON DEVILED EGGS\* - 19  
*Filet Mignon Tartar, Fresh Herbs,  
Special Sauce, Cured Egg Yolk (GF no leeks)*

FRIED CHICKEN BAO BUN - 15  
*Bean Sprout Salad*

HERBED RICOTTA CHEESE - 13  
*EVOO, Grilled Pita*

MUSSELS PUTTANESCA - 22  
*Capers, Tomatoes, Olives, Chorizo, Skinny Fries (GF)*

SPICY TUNA LETTUCE WRAPS\* - 19  
*Gochujang Vinaigrette, Avocado, Wontons (DF)*

LOBSTER TOSTADAS - 22  
*Old Bay Mayo, Avo Crema, Queso Fresco, Caviar*

SESAME CHICKEN BITES - 15  
*Glass Noodles, Cucumber Salad,  
Thai Peanut Sauce, Japanese BBQ Glaze (DF)*

CORN & CHEDDAR FRITTERS - 16  
*Spicy Tomato Jelly*

OAK SMOKED PORK BELLY - 19  
*Banana Relish, Curry Cream (GF)*

BAKED OYSTERS - 20  
*Spinach, Chorizo, Leek Vermouth Cream*

SHRIMP LUMPIA - 16  
*Thai Basil Salad, Red Chili Sauce (DF)*

COMPOSED ENTRÉES

LAMB RAGOUT RIGATONI - 37  
*Harissa Pomodoro, Parmesan Reggiano*

PAPPARDELLE BOURGUIGNON - 38  
*Dry-Aged Steak Tips, Porcini, Peas, Port Demi Cream*

BABY PORTOBELLO RISOTTO - 34  
*Crispy Truffled Leeks, Parmesan Regianno, (GF no leeks)*

LOBSTER CRAWFISH RISOTTO - 42  
*Arborio Rice, Lemon Zest, Peas, Goat Cheese (GF)*

CHICKEN TAGINE (Serves 2) - 49  
*Moroccan Rice, Cauliflower, Vinegar Skinny Fries (DF)*

THE BURGER\* - 26  
*Sesame Brioche, LTO, Cheese, Add an Egg \$2, Bacon \$3, Avocado \$3*

A LA CARTE

*All steaks cooked with tallow  
All fish served with Beurre Blanc*

SCOTTISH SALMON - 29

CASHEW-CRUSTED COD - 32

SWORDFISH STEAK - 34

CAST-IRON FLUKE - 36

DRY-AGED PORK CHOP - 42

PRIME SKIRT STEAK (10- 12 oz)\* - 44

FILET MIGNON (7 - 8 oz) \* - 49

PRIME "COWGIRL"  
RIBEYE (18- 20 oz)\* - 65

SAUCES

Cilantro Béarnaise - 5  
Port Demi-Glace - 5  
Gorgonzola Butter - 5  
Charcoal Chimichurri - 5  
Horseradish Créma - 5  
Beurre Blanc - 5

ADD-ONS

Grilled Shrimp (3) - 22  
Lobster Claw &  
Knuckle Meat - 28

GF = Gluten-Free  
DF = Dairy-Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please let us know if you have any food allergies or special dietary needs.